



CONN'S

catering & events

Entertain with Style

EST 1948

Thank you for your interest in Conn's Catering.

Founded in 1948 by Roy Conn, Conn's Catering & Events has been the "go-to" company for professionally designed and executed events.

Still family owned, Conn's Catering & Events offers a variety of services to meet most types of planning and budgeting needs. From intimate events to your big day, we provide excellence like no other. Conn's Catering and Events takes care of it all.

To place an order

Contact an event specialist Monday through Friday, 8:30 am to 5:00 pm at 217.523.4466 x 2308 or visit connscatering.net

Payments

- We accept Cash, Checks and Money Orders. Credit Card payments are subject to a 3% processing fee.
- A Deposit Schedule will be listed on contract. A 25% deposit is required at the time of confirmation to secure the date and services. A 50% deposit is required 30 days prior to the event date and payment in full is required 10 days prior to the event date. **All deposits are non-refundable.**
- Established accounts will be direct billed, with the balance due net 10 days. Past due accounts will be charged interest of 1.5 % per month (18% annually).
- Tax Exempt Organizations will require a Tax Exemption Certificate at time of booking.
- Consumption bar service requires a credit card on file. An invoice will be sent at the conclusion of the event with the balance due net 10 days. Past due accounts will be charged interest of 1.5% per month (18% annually.) Sales tax and a 20% service charge will be applied to consumption bar invoices.
- Venue Catering Fees will be billed to the client when applicable.
- Gratuities are not included in the bill (unless you direct us to do so), nor are they required. They are, however, graciously accepted by our staff for a job well done. We suggest 15 – 20% of the food and beverage portions of the invoice, which can be included in the final payment.

Menu

- Custom Menus are available upon request.
- Finalized menus are due two (2) weeks prior to the scheduled event. Menu prices cannot be guaranteed more than six (6) months in advance of the scheduled event date
- Special dietary meals should be included in the final meal guarantee. Special Dietary Request, up-charge of \$6.95 per request.
- Event estimates reflect a minimum guaranteed guest count which cannot be decreased, but may be increased up to (48) hours prior to the scheduled event. Additional rush fee may apply for increases made after this time.
- Regarding Leftovers: Conn's staff is trained and maintains Illinois Serve Safe Certification and will make the final decision on what is safe to be given to you at the end of the event. Any food items not deemed suitable or not in safe temperature ranges will be disposed of. We do not provide disposable containers unless arrangements have been made. It is the responsibility of the client to provide proper storage and proper temperatures for leftover food.
- Conn's Catering prepares 5% overage, up to a maximum of 25 guest. Client is responsible for additional guests and will be invoiced for actual guests served at the conclusion of event.
- Price Changes: Conn's Catering reserves the right to adjust any pricing with the market fluctuation in the Springfield area. All prices quoted on proposals are valid for 14 days and all prices quoted on event order confirmations will be adhered to unless otherwise stated in writing.

Drop Off Service

Delivery Fee is \$35.00 per trip. Charges for delivery outside the Springfield area are based on the size and distance of the event. Deliveries will be made within 30 minute window prior to serving time. Disposable plates, cutlery and napkins are available upon request. All food is delivered in disposable containers. Drop off service does not include warmers.

Full Service Catering

Events requiring equipment and personnel to remain on the job site is subject to a 20% service charge, unless other arrangements have been made. Full service includes professionally attired servers (approximately 1 per 40 guests), buffet linens, disposable tableware, stainless steel chafing dishes and servingware, set up and clean up of buffet area and bussing of tables. China rental is available for an additional fee.

Removal of garbage from the event is not provided.

An agreed upon food and beverage minimum is required for events held Fri - Sun and will be stated in the contract.

Equipment Rental

We can coordinate all rental items for you, including AV, tents, tables, chairs, linen and china. We can also provide referrals for backdrops, floral arrangements, photographers and DJs.

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(V) Vegetarian

(GF) Gluten Free

*Special dietary meals should be
included in the final meal guarantee.
Additional fees may apply.*

HORS D'OEUVRES

Priced Per Piece | Sold in increments of 50 pieces

WARM

Bacon Wrapped Chicken Skewer...\$3.95
Glazed with a Sweet & Savory BBQ Sauce (gf)

Arancini Bites...\$3.75
Served in a Red Pepper Cream Sauce (v)

Crab Rangoon...\$2.25
Served with Sweet & Sour Sauce

Asian Pork Pot Stickers...\$2.50

Pork Egg Rolls...\$2.50
Served with Sweet & Sour Sauce

Bacon Wrapped Shrimp...\$3.50
With Bourbon Glaze (gf)

Spanakopita...\$3.00
Flaky Phyllo filled with Creamy Spinach and Feta (v)

Cheeseburger Eggrolls...\$3.50
With Ground Beef, Sautéed Onions and American Cheese
served with a Relish Aioli

Springfield Horseshoe Bites...\$3.50
Toasted Crostini topped with Mini Meatball, Housemade Cheese Sauce and
Crispy Shoestring Potatoes

Mushroom, Brie and Bacon Tartlet...\$2.25

Beef Skewers...\$4.25
Topped with Chimichurri and Pickled Red Onion (gf)

COLD

Fresh Fruit Kabobs...\$3.75
Served with Sweet Whipped Cream Cheese Fruit Dip (v,gf)

Silver Dollar Deli Rolls...\$3.25
Ham, Turkey & Roast Beef on Mini Rolls served with Mayonnaise and Mustard

Muffaletta Crostini...\$3.00
With Olive Spread, Pepperoni, Salami, Red Pepper and Provolone Cheese

Mozzarella, Tomato & Basil Crostini...\$2.50
With Balsamic Glaze (v)

Tortellini Kabobs...\$2.25
Italian Marinated Tricolored Cheese Tortellini with Parmesan & Balsamic
Glaze (v)

Mexican Pinwheels...\$2.95
Flour Tortilla with Seasoned Ground Beef, Refried Beans, Black Olives and
Shredded Cheddar Cheese
Served with Salsa on the side

Fancy Deviled Eggs...\$2.00
Topped with Crispy Bacon (gf)

Prosciutto Wrapped Melon (gf)...\$2.25

Chicken Quesadilla...\$3.00
Served with Salsa

Parmesan Artichoke Stuffed Mushrooms (v)...\$2.75

Mini Beef Wellington...\$4.50

Petite Maryland Crab Cakes... \$3.25
Served with a Remoulade Sauce

Hot Honey Sesame Chicken Satay (gf)...\$3.25

Bacon Wrapped Water Chestnuts...\$2.25
With Sweet Orange Glaze (gf)

Black & Blue Crostini...\$3.95
Garlic Toasted Crostini with Creamy Blue Cheese Spread, Thin Sliced Rare
Beef and Balsamic Glaze

Cocktail Meatballs...\$2.00
With Asian BBQ Sauce

Mini Quiche...\$2.25

Smoked Pulled Pork Slider...\$3.95
With Barbecue and Garlic Aioli Sauce on the side

Buffalo Chicken Wings & Drumettes...\$2.50
Served with Ranch Dressing on the side

Shrimp Cocktail...\$3.25
Peeled and ready to eat Jumbo Shrimp served with Cocktail Sauce
and Fresh Lemon Wedges (gf)

Stuffed Cherry Tomatoes...\$2.25
With fromage & Herbs (v,gf)

Whipped Boursin Crostini...\$2.25
Toasted Crostini topped with Whipped Boursin, Roasted Grapes, Chopped
Walnuts and a drizzle of Honey (v)

Caprese Skewers...\$2.00
Cherry Tomato, Mozzarella Cheese and a Sprig of Basil
drizzled with Balsamic Glaze (v,gf)

Antipasto Skewers...\$3.25
Mozzarella, Tomato, Olive & Artichoke Heart

Variety of Sushi...\$3.25
Served with Wasabi & Pickled Ginger (gf)

Assorted Petit Fours (v)...\$2.25

Chocolate Dipped Strawberries (v,gf)...\$3.25

Mini Chocolate Éclairs & Cream Puffs (v)...\$2.00

APPETIZER PLATTERS AND DISPLAYS

Priced Per Person | Minimum 50 Guests

Mediterranean Display...\$4.25

Roasted Garlic, Cucumber Dip, Hummus, Olive Oil served with Carrot & Celery Stick & Fried Pita (v)

Fresh Crudit  Display...\$5.25

Broccoli and Cauliflower Florets, Cucumber Slices, Fresh Mushrooms, Cherry Tomatoes, Carrot and Celery Sticks, Served with Dill Dip (v,gf)

Charcuterie Display...\$7.75

Cured Meats and Imported Cheeses with Marinated Olives and Artichoke Hearts, Sweet Bell Peppers and Fresh Fruit served with Gourmet Mustard, Preserves and Toasted Crostini

Baked Brie en Cro te Display...\$5.75

Fresh Brie Baked in Puff Pastry Garnished with Granny Apples and Red Seedless Grapes, served with French Bread

Domestic Cheese Display...\$4.75

Chef's selection of Cubed Cheeses Garnished with Fresh Fruit and served with Gourmet Mustard and Crackers (v,gf)

Gourmet Cheese Display...\$5.75

Chef's selection of Imported Cheeses Garnished with Fresh Fruit and served with Gourmet Mustard, Preserves and Crackers (v,gf)

Fresh Seasonal Fruit Display...\$4.95

Served with Sweet Whipped Cream Cheese Fruit Dip (v,gf)

Smoked Salmon Display... \$425 per display

Smoked Salmon with Herbed Cream Cheese, Sliced Baguette, Red Onion & Capers (gf)

Triplet of Dips Display... \$4.75

House Made Hummus, Pico de Gallo, and Spicy Black Bean Dip, served with Fried Pita and Tortilla Chips (v)

Warm Pretzel Rolls...\$3.25

Bavarian Pretzel Rolls brushed with Butter and Sea Salt, served with House Made Cheese Sauce (v)

Conn's Signature Parmesan Artichoke Dip... \$4.25

Chopped Artichokes and Fresh Grated Parmesan served with House Fried Pita and Crackers (v)

Hot Crab Dip...\$4.50

Creamy Blend of Crab, Cream Cheese, Garlic & Scallions Baked Golden Brown, served with Crackers and Tortilla Chips

Bar Snacks...\$3.00

Garden of Eatin', Pretzels and Assorted Nuts (gf)

Assorted Sweets Display...\$3.95

Mini Signature Brownies, Creamy Lemon Bars, Rich Cherry Bars, Gourmet Cookies (v)

PACKAGED HORS D'OEUVRES

Priced Per Person | Minimum 50 Guests | Based on two-hour Service

The House Selection...\$18.95

Select 1 Appetizer Display, 3 Hot Hors d'oeuvres and 3 Cold Hors d'oeuvres

The Senate Selection...\$23.95

Select 2 Appetizer Displays, 3 Hot Hors d'oeuvres and 3 Cold Hors d'oeuvres

The Governor Selection...\$27.95

Select 2 Appetizer Displays, 4 Hot Hors d'oeuvres and 4 Cold Hors d'oeuvres

APPETIZER DISPLAYS

Fresh Crudit  Display
Served with Dill Dip (v,gf)

Fresh Seasonal Fruit Display
Served with Honey Yogurt Dipping Sauce (v,gf)

Triplet of Dips Display
House Made Hummus, Pico de Gallo, and Spicy Black Bean Dip
served with Fried Pita and Tortilla Chips (v)

Domestic Cheese Display
Garnished with Fresh Fruit and Served with Gourmet Mustard and Crackers (v,gf)

Warm Pretzel Rolls
Bavarian Pretzel Rolls brushed with Butter and Sea Salt served with House Made Cheese Sauce (v)

Conn's Signature Parmesan Artichoke Dip
Chopped Artichokes and Fresh grated Parmesan Served with House Fried Pita and Crackers (v)

Bar Snacks
Gardettos, Pretzels and Assorted Nuts (v)

Assorted Sweets Display
Mini Signature Brownies, Creamy Lemon Bars, Rich Cherry Bars, Gourmet Cookies

HOT HORS D'OEUVRES

Crab Rangoon | Asian Pot Stickers | Pork Egg Rolls | Chicken Quesadilla | Buffalo Chicken Drumettes

Parmesan Artichoke Stuffed Mushrooms (v,gf) | Hot Honey Sesame Chicken Satay (gf)

Bacon Wrapped Water Chestnuts (gf) | Cocktail Meatballs | Mini Quiche

COLD HORS D'OEUVRES

Silver Dollar Deli Sandwiches | Muffaletta Crostini (v) | Mozzarella, Tomato & Basil Crostini (v)

Mexican Pinwheels | Antipasto Skewers (v,gf) | Fancy Deviled Eggs (v,gf) | Caprese Skewers (v,gf)

Fromage and Herb Stuffed Cherry Tomatoes (v,gf) | Prosciutto Wrapped Melon (gf) | Whipped Boursin & Grape Crostini (v) | Assorted Petit Fours (v) | Mini Chocolate  clairs & Cream Puffs (v)



CONN'S
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DINNER BUFFETS

Priced Per Person | Based on two-hour service | minimum 50 guests | Includes Tea & Water Service

TIER I...\$22.95
Choose 1 entree
and 3 accompaniments

TIER II...\$26.95
Choose 2 entrees
and 2 accompaniments

TIER III...\$29.95
Choose 2 entrees
and 3 accompaniments

SALAD (SELECT ONE)

Served with Warm Dinner Rolls & Butter

Mixed Green Garden Salad with Dried Cranberries, Walnuts, Cucumbers and Feta Cheese with Classic Herb Vinaigrette and Ranch Dressing served on the side (v,gf)

Caesar Salad with Red Onions, House-Made Croutons, Shredded Parmesan Cheese, Served with Classic Caesar Dressing (v)

ENTREES

Roasted Balsamic Glazed Chicken (gf) | Chicken Parmesan | Rosemary & Sage Roasted Pork Loin (gf) | Bacon Wrapped Meatloaf | Smoked Pulled Pork
Marinated Steak & Mushroom Stroganoff | Lasagna with Meat Sauce | Baked Ziti with Mozzarella Cheese & Meat Sauce
Penne Alfredo with Vegetables (v) | Vegetable Lasagna (v) | Creamy Vegetable Risotto (v,gf)

PREMIUM ENTREES

Stuffed Monterey Chicken with Red Pepper Cream Sauce +2.00 pp | Chicken Oscar +2.00 pp | Spinach and Cream Cheese Stuffed Chicken Breast +2.00 pp
Pork Tournedos with Creamy Sage & Dijon Sauce +2.00 pp | Apple & Rosemary Pork Roulade (gf) +2.00 pp | Smoked Beef Brisket +\$4.00 pp
Sliced Sirloin of Beef with Burgundy Wine Sauce +3.00 pp | Asian Salmon Filet with Hoisin Glaze (gf) +4.00 pp

ACCOMPANIMENTS

Garlic Smashed Potatoes (v,gf) | Rice Pilaf (v) | Parmesan & Herb Roasted Red Skin Potatoes (v,gf) | Baked Potato with Butter & Sour Cream (v,gf) | Au gratin Potatoes (v)
Penne Pasta with Cream, Garlic Butter or Marinara (v) | Green Beans Almandine (v,gf) | Pan Roasted Corn (v,gf) | Creamy Mac & Cheese (v) /Add Bacon \$1.00 pp
Sugar Snap Peas w/ Roasted Red Peppers (v,gf) | Honey Dill Carrots (v,gf) | Seasonal Vegetable Medley (v,gf)
Iced Single Layer Vanilla or Chocolate Cake | Strawberry Chantilly Fluff | Apple Crisp | Seasonal Fruit Cobbler /Add Ice Cream, +\$2.00 pp

PREMIUM ACCOMPANIMENTS

Additional \$2.00 per person

Creamy Cauliflower Mash (v) | Seasonal Ratatouille (v,gf) | Creamy Polenta (v,gf)
Roasted Asparagus (v,gf) | Sweet Potato Casserole (v,gf) | Corn Soufflé (v) | Garlic Parmesan Risotto (v,gf)
Double Chocolate Mini Bundt Lava Cake (v) | Caramel Bread Pudding (v) | Rich House Specialty Tiramisu (v)

THEMED BUFFETS

Priced Per Person | Based on two-hour service | minimum 50 guests

ITALIAN...\$16.95

Choose One Entree: Classic Chicken Parmesan | Penne Alfredo with Sliced Grilled Chicken | House Made Baked Meat Lasagna | Baked Ziti with Mozzarella & Meat Sauce | Penne Alfredo with Vegetables (v) | Vegetable Lasagna (v) | Creamy Vegetable Risotto (v,gf) | Cheese Tortellini (v)

Includes Traditional Caesar Salad (v), Garlic Bread Sticks, Rolls and Butter and Garlic Green Beans (v,gf)

SOUTHERN BBQ...\$20.95

Choose 1 Entree: Mesquite BBQ Pork Ribs (gf) | Fried Chicken | Smoked Pulled Pork (gf) | Smoked Brisket (gf) +3.00

Includes House Salad with Classic Herb Vinaigrette and Ranch Dressing (v,gf) and Cornbread Muffins with Honey & Butter (v)

Baked Beans (v,gf), Chile Lime Buttered Corn on the Cob (v,gf) and Creamy Southern Style Slaw (v,gf)

FAJITA BAR...\$19.95

Fiesta Corn Salad (v,gf)

Soft Flour & Corn Tortillas, Marinated Julienne Beef (gf) and Chicken (gf) tossed with Sautéed Peppers & Onions (gf)

Spanish Rice (v,gf) and Refried Beans (v,gf)

Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Sour Cream and Hot Sauce (v,gf)

Includes Tortilla Chips with Salsa & Guacamole (v,gf) Add Warm Queso Dip + \$2.00 per person

SPRINGFIELD HORSESHOE BAR...\$18.95

Garden Salad with Assorted Dressings (v,gf)

Texas Toast

Choose 2: Grilled Hamburgers, Smoked Pulled Pork, Grilled Chicken Breasts, Crispy Chicken Strips, Sautéed Veggies (v,gf)

French Fries (v,gf)

House Made Cheese Sauce (v)

Choose 2 Condiments: Ketchup, Buffalo Sauce, Barbecue Sauce, Garlic Aioli (v,gf)

EXECUTIVE CHEF CREATED DINNER BUFFET...\$18.95

Signature Garden Salad with House Made Dressing (v,gf)

Warm Dinner Rolls & Butter

Chef Created Entrée and Two Sides

Chef Created Dessert

SPECIALTY TAPAS STATIONS

Priced Per Person | Based on one-hour service | minimum 50 guests

LITTLE HAVANA...\$14.95

Corn and Black Bean Salad (v,gf)
Mini Classic Cuban Sandwiches
Pulled Pork Sliders with Pickled Red Onion and Cilantro
Beef Empanada with Salsa

PASTA STATION...\$15.95

Garlic Bread Sticks (v)
Choose 2 Pastas: Potato Gnocchi (v), Penne Pasta (v) or Cheese Tortellini (v)
Choose 2 Sauces: Fragrant Marinara (v,gf), Sherry Cream Sauce (v), or Fresh Herb Pistou (v,gf)
Choose 4 Toppings: Pancetta, Shrimp, Grilled Chicken, Mushrooms, Bell Peppers, Sun Dried Tomatoes, Spinach, Black Olives, Diced Tomatoes, Caramelized Onions, Parmesan Cheese (gf)

MASH BAR...\$9.95

Idaho Mashed Potatoes (v,gf)
Shredded Cheddar Cheese, Chives, Bacon Bits, Sour Cream (gf)
Mashed Sweet Potatoes (v,gf)
Brown Sugar, Marshmallows, Candied Pecans, Maple Syrup

MAC & CHEESE STATION...\$11.95

Warm Dinner Rolls & Butter
Creamy Mac & Cheese (v)
Choose 2 Proteins: Shredded Smoked Pork, Grilled or Crispy Chicken, Smoked Beef Brisket (gf) +\$2.00 per person
Choose 4 Toppings: Green Onions, Bacon, Sour Cream, Garlic Croutons, Frito Chips, Pico de Gallo, Shredded Cheddar Cheese
Includes Hot Sauce and Barbecue Sauce (v,gf)

STIR FRY STATION...\$14.95

Choose 1: Asian Pork Pot Stickers, Pork Eggrolls or Crab Rangoon
Choose 2: Sautéed Beef, Chicken or Shrimp (gf) +2.00 pp
Includes Fresh Garden Vegetables Stir Fried with Soy Sauce, Ginger, Garlic and Sesame Seeds (v,gf) and Chinese Noodles (v)

CHEF CARVING PRESENTATIONS

Priced Per Person | Based on two-hour service | minimum 50 guests | Chef Carving Attendant \$150

HERB ROASTED PORK LOIN...\$7.50

Served with Freshly Baked Silver Dollar Rolls, Mustard and Creamy Mayonnaise

SMOKED TURKEY BREAST...\$7.95

Served with Freshly Baked Silver Dollar Rolls and Cranberry Orange Chutney

HONEY BAKED HAM...\$7.50

Served with Freshly Baked Silver Dollar Rolls, Mustard and Creamy Mayonnaise

PRIME RIB

Served with Freshly Baked Silver Dollar Rolls, Au jus and Horseradish Cream

ROASTED BEEF TENDERLOIN

Served with Freshly Baked Silver Dollar Rolls, Au jus and Horseradish Cream

*Beef Prices are market priced and subject to change without notice

LATE NIGHT DELIGHTS

Priced Per Person | Based on one-hour service | minimum 50 guests | Sold in conjunction with Dinner Service

SMORE'S ACTION STATION...\$4.25

Hershey's Milk Chocolate, Marshmallow Cream and Graham Crackers

COFFEE & DONUTS...\$5.50

Assorted Doughnuts Served with with French Roast Coffee

COOKIES & MILK...\$5.50

Mini Deluxe Gourmet Cookies, Brownie Bites
Served with Iced Cold Milk and Chocolate Milk

CHIPS & DIPS...\$7.25

Warm Parmesan Artichoke Dip, Salsa and Hummus Served with Tortilla Chips and Fried Pita (v)

PRETZEL DISPLAY...\$5.25

Warm Bavarian Pretzel Rolls Served with House Made Cheese Sauce, Marinara and Honey Mustard Dipping Sauce (v)

BAGEL BAR...\$5.75

Toasted Mini Bagels Served with Cream Cheese and Assorted Sweet & Savory Toppings

LUNCH BUFFETS

Priced Per Person | Based on two-hour service | minimum 50 Guests | Includes Iced Tea or Lemonade
Add Bagged Chips + \$2.25

SANDWICH BUFFET...\$16.50

Choice of Signature Salad with House Dressing (v,gf) or Italian Pasta Salad (v)
Assorted Deli Sandwich Platter with Roast Beef, Smoked Turkey and Honey Glazed Ham with Swiss and American Cheeses
on Assorted Breads and Rolls
Mayonnaise and Mustard
Gourmet Cookies

DELUXE DELI BUFFET...\$19.75

Choice of Signature Salad with House Dressing or Italian Pasta Salad (v)
Soup Du Jour
Assorted Breads and Rolls
Platter of Sliced Rare Roast Beef, Smoked Breast of Turkey, Genoa Salami and Honey Glazed Ham
Platter of Sliced American, Cheddar and Swiss Cheeses
Relish Platter with Sliced Tomato, Crisp Lettuce, Sliced Onions and Deli Pickles
Mayonnaise, Deli Mustard and Horseradish Sauce
Gourmet Dessert Bars

ITALIAN BEEF BUFFET...\$17.95

Signature Potato Salad or Italian Pasta Salad
Sliced Roasted Beef with a Spicy Au Jus, Sautéed Peppers and Onions and Crusty Hoagie Roll, Sliced Provolone Cheese and Pepperoncini Peppers
Deluxe Gourmet Brownies or Cookies

PULLED PORK BUFFET...16.95

Signature Potato Salad or Cole Slaw
Smoked Pulled Pork with Mini Buns, Sliced Pickles and Barbecue Sauces,
Deluxe Gourmet Brownies or Cookies

EXECUTIVE CHEF CREATED LUNCH BUFFET...\$17.95

Signature Garden Salad with Housemade Dressing (v,gf)
Warm Dinner Rolls & Butter
Chef Created Entrée and Two Sides
Chef Created Dessert

BOXED LUNCHES

Priced Per Person | Minimum 12 orders per selection

DELI SANDWICHES

Includes choice of Signature Potato Salad (v,gf) or Italian Pasta Salad (v) and choice of Gourmet Cookie or Brownie

HOUSE CHICKEN OR TUNA SALAD...\$14.95

Served on a Croissant with Fresh Lettuce and Sliced Tomato

CONN'S CLUB...\$15.95

Served on Toasted Wheatberry Bread with Thinly Sliced Turkey Breast, Cheddar Cheese, Crisp Bacon, Mashed Avocado, Sliced Tomato and Fresh Lettuce

MARINATED & GRILLED CHICKEN...\$16.95

Served on a Garlic Toasted Ciabatta Roll with Thinly Sliced Italian Marinated and Grilled Chicken Breast, Provolone Cheese, Fresh Spinach, Sliced Tomato and Red Onion with Peppered Aioli

PAPA CONN'S DAGWOOD...\$16.95

Stacked High With Thinly Sliced Honey Baked Ham, Smoked Turkey, Roast Beef and American & Swiss Cheese, with Fresh Lettuce, Sliced Tomato, Red Onion, Green Peppers and Cucumbers on a Ciabatta a Roll

STANDARD BOX LUNCH...\$12.95

Deli Meat & Cheese with Fresh Lettuce and Sliced Tomato

MEDITERRANEAN VEGGIE WRAP...\$13.95

Whole Wheat Flour Tortilla with Grilled Vegetables, Hummus and Mixed Greens (v)

SALADS

Includes Dinner Roll & Butter and choice of Gourmet Cookie or Brownie

CHEF'S SALAD...\$15.95

Mixed Greens, Sliced Smoked Turkey Breast and Honey Baked Ham, Hard Boiled Egg, Fresh Tomatoes and Cucumbers, Shredded Cheddar Cheese and Garlic Croutons with Homestyle Ranch Dressing

GREEK SALAD...\$12.95

Mixed Greens, Crisp Cucumbers and Kalamata Olives, Pepperoncini Peppers, Sliced Red Onion and Crumbled Feta Cheese with our House Blend Greek Salad Dressing (v,gf)

CAESAR SALAD...\$11.95

Fresh Romaine Lettuce Topped with Shredded Parmesan Cheese, Cracked Black Pepper and Garlic Croutons with our Creamy House Blend Caesar Dressing (v)

ITALIAN SALAD...\$12.95

Mixed Greens, Sliced Pepperoni and Salami, Black Olives, Fresh Mozzarella Cheese, and Pepperoncini Peppers with our House Blend Italian Vinaigrette (gf)

OPTIONAL BOX ADD ON'S

Bag of Kettle Chips + \$2.25

Fresh Fruit Cup + \$3.50

Bottled Water + \$2.00

Can of Soda + \$1.00

SALAD ADD ON'S

Julienned Grilled Chicken Breast (gf) +\$3.95

Sautéed Garlic Jumbo Shrimp (gf) +\$4.95

Grilled Lemon Pepper Salmon Filet (gf) +\$5.95

BREAKFAST & BRUNCH

Priced Per Person | Based on one-hour service | Minimum 50 Guests
Includes Chilled Orange Juice and Freshly Brewed Coffee

LIGHT BREAKFAST BUFFET...\$13.95

Fresh Fruit Salad (v,gf)
House Baked Muffins with Preserves & Butter (v)
Scrambled Eggs with Cheddar Cheese (v,gf) + \$1 Egg Whites
Choice of Country Style Sausage Patties or Applewood Smoked Bacon (gf)

HEARTY BREAKFAST BUFFET...\$17.95

Fresh Fruit Salad (v,gf)
Creamy Egg Strata with Farmers Cheddar Cheese (v)
Country Glazed Ham (gf)
Herb Roasted Breakfast Potatoes (v,gf)
Golden Buttermilk Biscuits with Country Pepper Gravy, Preserves & Butter (v)

CLASSIC CONTINENTAL...\$12.95

Whole Fruit; Bananas, Apples & Oranges (v,gf)
Freshly Baked Pastries and Muffins with Preserves & Butter
Sliced Bagels with Whipped Cream Cheese
Assorted Cereals with Regular Milk

SOUTHERN BRUNCH BUFFET...\$22.95

Fresh Berries (v,gf)
Belgium Waffles with Maple Syrup and Whipped Butter (v)
Southern Style Fried Chicken served with Country Pepper Gravy
Country Glazed Ham (gf)
Fried Green Tomatoes drizzled with Red Pepper Aioli (v)
Herb Roasted Breakfast Potatoes (v,gf)
Golden Buttermilk Biscuits with Preserves & Butter (v)

GRAND BRUNCH BUFFET...\$27.95

Tomato & Mozzarella Caprese Salad (v,gf)
Smoked Salmon Display served with Garlic Crostini, Diced Red Onion, Chopped Eggs and Cucumber Dill Crème Fraîche
Oven Roasted Balsamic Glazed Chicken topped with Portobella Mushrooms, Roasted Red Peppers and Scallions (gf)
Tri-Color Chesse Tortellini in a Rich Roasted Tomato & Parmesan Cream Sauce (v)
Fluffy Scrambled Eggs with Fresh Herbs (v,gf)
Herb Roasted Breakfast Potatoes (v,gf)
Chef's Selection of Freshly Baked Breakfast Pastries & Muffins, Served with Berry Preserves & Butter (v)

BREAKFAST & BRUNCH ENHANCEMENTS

Sold in conjunction with Breakfast Buffets

Freshly Baked Pastries, Doughnuts or Muffins... \$36.00 per dozen

Granola, Fruit & Yogurt Parfait (v)...\$4.95 per person

Fresh Fruit Skewers served with Sweet Cream Cheese Dip (v,gf)...\$3.25 each

Smoked Salmon Display Served w/ Mini Sliced Bagels, Cream Cheese and Classic Accouterments...\$8.95 per person

Chilled Jumbo Shrimp Cocktail served with Spicy Cocktail Sauce (gf)...\$6.95 per person

Turkey Bacon or Chicken Sausage (gf) (2 pieces per person)...\$4.00

Classic Eggs Benedict or Florentine...\$5.25

Country Style Biscuits and Sausage Gravy...\$4.25

Bacon, Egg & Cheese Croissant with Sharp Aged Cheddar...\$4.95

Breakfast Burrito with Scrambled Eggs, Potatoes with Peppers & Onion, Sausage, Cheddar Cheese and Pico De Gallo...\$4.25

Ask about Boxed Breakfast options!

BEVERAGE ADD ONS

Sold in conjunction with Breakfast Buffets

Build your Own Bloody Mary Bar with Olives, Pickles, Jalapenos, Cubed Cheese, Bacon and Celery...\$10.00

Mimosa Bar with Fresh Orange Juice and Chilled Champagne Garnished with Fresh Cut Orange Wedges...\$10.00

Gourmet Coffee Bar with Fresh Brewed Regular and Decaf French Roast w/ Cream, Assorted Syrups and Toppings...\$6.00

Red or White Sangria with Fresh Fruit Garnish...\$75.00 per gallon

Fruit Punch or Jubilee Punch...\$24.95 per gallon

Hot Tea...\$1.95 each

Assorted Soft Drink...\$2.00 each

Bottled Water...\$2.00

BREAKOUTS

Priced Per Person | Minimum 25 Guests | Based on One-Hour Service

Doughnut & Coffee Station...\$5.95

Doughnuts with Freshly Brewed French Roast Regular & Decaffeinated Coffee

Milk & Cookies...\$5.95

Assorted Gourmet Cookies, Brownies and Fruit Bars, served with Chilled Regular 2%Milk

Healthy Break...\$7.95

Fresh Fruit Display (v,gf)

Vegetable Crudités with Hummus (v,gf)

Cucumber Infused Water

Freshly Brewed Iced Tea

Imported and Domestic Cheese Display... \$6.95

Served with Fresh and Dried Fruits, Nuts, Baguette

Coffee & Tea Station...\$4.95

(Based on 6 hours of service)

Freshly Brewed French Roast Regular & Decaffeinated Coffee

Herbal Teas

All Day Beverage Station...\$8.95

(Based on 6 hours of service)

Freshly Brewed French Roast Regular & Decaffeinated Coffee

Herbal Teas

Coke, Diet Coke, and Sprite

Chilled Bottled Water

BUILD YOUR OWN BREAK TABLE

Priced À la Carte | Based on One-Hour Service

Whole Fresh Fruit...\$1.95

Assorted Individual Yogurts...\$2.25

Fresh Fruit Kabobs...\$3.75

Crudités with Hummus & Ranch Dip...\$3.25

Sliced Season Fresh Fruit Tray...\$4.75

Assorted Pastries...\$36.00 per dozen

Assorted Gourmet Cookies...\$1.50

Chocolate Iced Brownies...\$2.95

Chocolate Covered Strawberries...\$3.50

Assorted Candy Bars...\$2.95

Mixed Nuts and Dried Fruit...\$12.95 per lb.

Freshly Brewed Coffee...\$24.95 per gallon

Freshly Brewed Iced Tea...\$24.95 per gallon

Regular or Decaffeinated Herbal Teas...\$1.95

Lemonade...\$24.95 per gallon

Canned Soda...\$2.00

Bottled Water...\$2.00

BAR SERVICE

Bar Set Up Fee \$125.00 | Additional Bar \$175.00 | Bartender Fee \$55.00 per hour

CASH OR CONSUMPTION BAR

Bar totals must meet a minimum of \$150 per hour
Bartender and Setup Fees will be applied

HOUSE BRANDS

Single...\$6.00 Double...\$8.50

House Brands of Vodka, Gin, Whiskey, Scotch,
Tequila, and Rum

CALL BRANDS

Single...\$7.00 Double...\$9.50

Absolute Vodka, Beefeaters Gin, Captain Morgan Rum, Jose Cuervo
Tequila, Canadian Club, Jim Beam Whiskey, Dewars Scotch

TOP SHELF BRANDS

Single...\$9.00 Double...\$12.00

Titos Vodka, Makers Mark Whiskey, Bombay Sapphire Gin, Kraken
Spiced Rum, Chivas Regal & Glenlivet Scotch, Jameson & Bushmill Irish
Whiskey

House Wine...\$7.00 + per glass...\$28.00 + per bottle

Domestic, Craft & Imported Beer...\$6.00 +

Domestic Kegged Beer...\$350.00 +

Soda/ Bottled Water...\$2.50

Sangria...\$45.00 per gallon

HOSTED PACKAGES

Minimum 100 Guests

Prices are based on 4 Hours of Service, Additional Hours may be added
Bartender and Setup Fee waived

BEER, WINE & SODA PACKAGE

\$16.00 per person

Domestic Beer, House Selection of Red and White Wines and Soft
Drinks

HOUSE BAR PACKAGE

\$20.00 per person

House Brand Cocktails, Domestic Beer, House Selection of Red
and White Wines and Soft Drinks

CALL BAR PACKAGE

\$26.00 per person

Call Brand Cocktails, Domestic Beer, House Selection of Red and
White Wines and Soft Drinks

PREMIUM BAR PACKAGE

\$35.00 per person

Top Shelf Cocktails, Call Brand Cocktails, Domestic Beer, House
Selection of Red and White Wines and Soft Drinks
Includes Signature Cocktail

OPTIONAL ADDITIONS

Greeting Glass of Champagne...\$6.00

Champagne Toast for All Guests...\$5.00

Table Wine...\$28.00 and up

Packages may be customized to fit your event needs

*In accordance with Illinois law, The Inn at 835 is the sole alcoholic beverage licensee at all events and subject to the regulations of the state liquor commission.
We reserve the right to decline service of alcohol for safety of guests. Host is always responsible for the actions of their guests.*

BEVERAGE ENHANCEMENTS

Priced per gallon, unless otherwise noted | Minimum of 2 Gallons per order

Freshly Brewed French Roast Coffee Regular / Decaf... \$24.95

Iced Tea or Traditional Lemonade... \$24.95

Chilled Fruit Juices: Cranberry, Orange, Apple... \$24.95

Rich and Creamy Hot Chocolate...\$29.95

Premium Herbal Hot Teas... \$1.50 per person

Bottled Water... \$2.50 each

Canned Soda... \$2.50 each

Infused Water Station... \$2.25 per person